



DARLING CELLARS

WEST COAST

The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

DC is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines.

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| Wine: | Quercus Gold Chardonnay |
| Vintage: | 2009 |
| Origin: | Darling |
| Cultivar(s): | 85% Chardonnay + 15% Viognier |
| Winemaker: | Abé Beukes & Welma Myburgh |
| Terroir: | Deep, decomposed granite soils on the slopes of the Darling Hills, with a cooling effect in the warm afternoons from the Atlantic Ocean in close proximity. |
| Vineyard type: | Bush Vine, dry land |
| Yield: | 6 t/ha |
| Balling at Harvest: | 21-22 °B |
| Vinification: | Crush and destalk, 15 days fermentation and further maturation with French oak staves. |
| Maturation: | Kept on light lees for 3 months for fuller mouth feel and complexity |
| Alc: | 13.48% |
| TA: | 6.43g/l |
| RS: | 1.5g/l |
| pH: | 3.33 |

Winemaker's comments:

Citrus, butter and some smokiness are the flavours you'll find on this lightly wooded Chardonnay. A clean, soft mouth feel with pear on the palate and a well balanced aftertaste, makes this the perfect wine with food.

